

AMENDMENTS

In the Claims:

1. (Canceled)
2. (Previously presented) The process of Claim 11 wherein G' is greater than about 300 Pa.
3. (Previously presented) A process for making a suitable dough comprising adding to the dough an amylose-containing starch wherein the resultant amylose starch-containing dough has a peak force of between about 100 to about 140 g; a slope of between about 40 to about 60 g/mm; an extension of between about 9 to about 12 mm; and a work area of between about 800 to about 1200 g-mm.
4. (Original) The process of claim 3 wherein the dough has a peak force of between about 130 to about 110 g, and the extension is between about 11 to about 12 mm.
5. (Previously presented) The process of claim 11 wherein the amylose-containing starch is selected from the group consisting of sago and potato starch.
6. (Previously presented) Food made with dough prepared by the process of claim 11 or 3.
7. (Previously presented) The food of claim 6 wherein the food is a fried or baked snack.
8. (Previously presented) A dough binder comprising an amylose-containing starch at 20% solids content by weight having an elastic modulus (G') at a frequency (ω) = 1 rad/sec of greater than about 200 Pascals (Pa) and a phase angle (tangent delta) greater than about 0.1.
9. (Previously presented) The dough binder of claim 8 wherein G' is greater than about 300 Pa, and tangent delta is between about 0.2 to about 1.0.

10. The dough binder of claim 8 wherein the starch is sago or potato.
11. (Previously presented) A process for preparing dough having amylose-containing starch as a matrix binder, the process comprising the steps of:
- mixing the amylose-containing starch in a solvent thereby creating a slurry;
 - cooking the amylose-containing starch slurry,
 - wherein the cooked amylose-containing starch slurry, at a starch solids content of about 20%, has an elastic modulus (G') greater than about 200 Pascals (Pa) at a frequency (ω) of 1 rad/sec, and a phase angle ($\tan \delta$) greater than about 0.2;
 - drying the amylose-containing starch slurry; and
 - incorporating the amylose-containing starch into the dough.
12. (Original) The process for preparing dough according to claim 11 wherein $\tan \delta$ is from about 0.2 to about 1.0.
13. (Original) The process for preparing dough according to claim 11 wherein the solvent is water.
14. (Original) The process for preparing dough according to claim 11 further comprising the step of adjusting the pH of the slurry to between about 3 to about 9.
15. (Original) The process for preparing dough according to claim 11 further comprising the step of optimizing the concentration of the starch slurry to between about 20 to about 24 Baume.
16. (Original) The process for preparing dough according to claim 11 further comprising the step of collecting and grinding the dried amylose-containing starch into particles.

17. (Previously presented) Starch for use in baked and fried food products, the starch comprising:
an elastic modulus (G') greater than about 200 Pascals (Pa) at a frequency (ω) of 1 rad/sec
at 20% solids content by weight when cooked, and
a phase angle ($\tan \delta$) greater than about 0.2 at 20% solids content by weight when cooked,
wherein the starch is an amylose-containing starch.
18. (Previously presented) The starch of claim 17 wherein G' is greater than about 300 Pa, and
 $\tan \delta$ is between about 0.2 and about 1.0 at 20% solids content by weight when cooked.
19. (Previously presented) The starch of claim 17 wherein the starch is sago starch or potato
starch.
20. (Previously presented) Dough formed from the starch of claim 17 comprising:
a peak force of between about 100 and about 140 g;
a slope of between about 40 and about 60 g/mm;
an extension of between about 9 and about 12 mm; and
a work area of between about 800 and about 1200 g-mm.
21. (Previously presented) The dough of claim 20 wherein the dough is a low fat dough.